

## 45263 to 45320—Continued.

- 45290.** "(No. 2422a. Ichang, Hupeh Province. March 24, 1917.) *Hei tou* (black bean). A medium-large, black soy bean, used when boiled, as a food for hard-working field animals and for oil production; it is also eaten by the poor."
- 45291.** "(No. 2423a. Hankow, Hupeh Province. March 7, 1917.) *Hei tou*. A medium-sized, black soy bean, used like the preceding number."
- 45292.** "(No. 2424a. Wuchang, Hupeh Province. March 9, 1917.) *Hei tou*. A medium-sized variety of black soy bean; said to be an early ripener. Used like No. 2422a [S. P. I. No. 45290]."
- 45293.** "(No. 2425a. Wuchang, Hupeh Province. March 9, 1917.) *Hsiao hei tou* (small black bean). A small, flat, black soy bean, used when boiled, salted, and fermented as the main ingredient in a sauce; also fed, when boiled, to water buffaloes."
- 45294.** "(No. 2426a. Changsha, Hunan Province. May 16, 1917.) *Hei tou*. A small, flat soy bean of shining black color, used like the preceding number."
- 45295.** "(No. 2427a. Changsha, Hunan Province. May 16, 1917.) *Hei tou*. A small, round variety of soy bean of dull black color; used like No. 2425a [S. P. I. No. 45293]."
- 45296 and 45297.** *PHASEOLUS VULGARIS* L. Fabaceæ. **Common bean.**
- 45296.** "(No. 2428a. Ichang, Hupeh Province. March 24, 1917.) *Hua ssu chi tou* (mixed or variegated four seasons bean). Multi-colored strains of garden beans, much cultivated as summer vegetables. To be tested in the southern sections of the United States."
- 45297.** "(No. 2429a. Ichang, Hupeh Province. March 24, 1917.) *Ssu chi tou* (four seasons bean). A reddish variety of garden bean, used like the preceding number. To be tested like No. 2428a."
- 45298 and 45299.** *PHASEOLUS ANGULARIS* (Willd.) W. F. Wight. Fabaceæ. **Adzuki bean.**
- 45298.** "(No. 2430a. Hankow, Hupeh Province. March 7, 1917.) *Hung tou* (red bean). A large, red, adzuki bean eaten boiled with dry rice and in soups; also pounded with sugar into a paste and used as a filling in certain cakes. Produces bean sprouts of excellent juicy quality, which can be raised at home in winter."
- 45299.** "(No. 2431a. Hankow, Hupeh Province. May 30, 1917.) *Hung lü tou* (red-green bean). A rare variety of adzuki bean, of red color. Utilized like the preceding number. Said to ripen in August."
- 45300.** *PHASEOLUS AUREUS* Roxb. Fabaceæ. **Mung bean.**
- "(No. 2433a. Hankow, Hupeh Province. March 7, 1917.) *Lü tou* (green bean). Mixed strains of dull and shining green mung beans; utilized like No. 2430a [S. P. I. No. 45298]."
- 45301.** *VIGNA SINENSIS* (Torner) Savi. Fabaceæ. **Cowpea.**
- "(No. 2434a. Hankow, Hupeh Province. March 7, 1917.) *Pai chiang tou* (white precious bean). A black-eyed, white cowpea eaten as a human food; boiled with dry rice generally, but also much used in stews and soups. The young pods are used a great deal as a vegetable; they are also dried for winter use, and in some localities are pickled in brine."